

**Claims**

1. Use of a branched  $\alpha$ -glucan having an average molar weight of at least  $10^5$  Da and having a degree of branching of at least 8%, for preparing a liquid nutritional or pharmaceutical composition suitable for inducing or enhancing satiety and/or satiation.
2. Use according to claim 1, wherein the  $\alpha$ -glucan has a degree of branching of at least 10%, preferably at least 12%.
3. Use according to claim 1 or 2, wherein the  $\alpha$ -glucan has an average molar weight of between  $5 \cdot 10^5$  and  $10^8$  Da.
4. Use according to any one of claims 1-3, wherein the  $\alpha$ -glucan contains  $\alpha(1,4)$  and  $\alpha(1,6)$  linkages.
5. Use according to any one of claims 1-4, wherein the  $\alpha$ -glucan is non-ionic.
6. Use according to any one of claims 1-5, wherein the  $\alpha$ -glucan is produced by enzymatic glucosyl transfer from sucrose.
7. Use according to any one of claims 1-6, wherein the  $\alpha$ -glucan is used in a concentration of 1-10 % (by weight).
8. Use according to any one of claims 1-7, wherein the  $\alpha$ -glucan is combined with a protein, especially a processed milk or soy protein.
9. Use according to any one of claims 1-8, wherein an aqueous solution of 7.5 wt.% the  $\alpha$ -glucan at pH 2 shows an increase in viscosity of at least 1.5 times compared to the viscosity at pH 6.8, measured at 10 rad/s.
10. Liquid food composition, containing 1-10 wt.% of an  $\alpha$ -glucan having an average molar weight of at least  $10^5$  Da and having a degree of branching of at least 8%, and at least 1 wt.% of a food protein.
11. A method of inducing satiety and satiation in a person in need thereof, comprising repeatedly administering to that person an effective amount of a branched  $\alpha$ -glucan having an average molar weight of at least  $10^5$  Da.